

Amendments to the Claims:

Please amend claims 1 and 5 as follows and please add new claims 18-26 as follows. Please cancel claims 14-17 without prejudice to continued prosecution. The claims and their status are shown below.

1. (Currently amended) A method for processing a cereal material comprising simultaneously providing a cereal material and a solvent, and ~~continuously and simultaneously~~ both having solvent absorbed by the cereal material and abrading the cereal material in the presence of the solvent for a period of at least about 1 minute, wherein said abrading results in germ that is of a size that can be retained on a 1.68 mm opening sieve (U.S. Standard Size Number 12 Wire Mesh Sieve).

2. (Original) The method according to claim 1 wherein the cereal material is abraded at about 5 to about 10,000 revolutions per minute.

3. (Original) The method according to claim 2 wherein the cereal material is abraded at about 100 to 5,000 revolutions per minute.

4. (Original) The method according to claim 2 wherein the cereal material is abraded at about 500 to about 3,000 revolutions per minute.

5. (Currently Amended) The method according to claim 1 wherein the period of absorption of the solvent and simultaneous abrasion of cereal material ranges from about 1 hour to about 3 hours.

6. (Original) The method according to claim 1 wherein the temperature ranges from about 1°C to about 100°C.

7. (Original) The method according to claim 6 wherein the temperature ranges from about 45°C to about 65°C.

8. (Original) The method according to claim 1 wherein the cereal material is selected from the group consisting of corn, oats, barley, wheat, rice, sorghum and mixtures thereof.

9. (Original) The method according to claim 1 wherein the solvent absorbed by the cereal material is a solvent selected from the group consisting of an aqueous solution, an organic solution and mixtures thereof.

10. (Original) The method according to claim 9 wherein the solvent comprises at least one compound selected from the group consisting of wetting agents, reducing agents, enzymes, and pH modifiers.

11. (Original) The method according to claim 9 wherein the solvent is water.

12. (Original) The method according to claim 1 further comprising separating germ, fiber and protein from processed cereal material to provide a starch containing stream.

13. (Original) The method according to claim 12 wherein the starch containing stream is hydrolyzed.

14-17. (Canceled)

18. (New) The method according to claim 1, wherein the period of absorption of the solvent and simultaneous abrasion of cereal material ranges from about 5 minutes to about 5 hours.

19. (New) The method according to claim 1, wherein the period of absorption of the solvent and simultaneous abrasion of cereal material is about 1 hour.

20. (New) The method according to claim 1, wherein the period of absorption of the solvent and simultaneous abrasion of cereal material ranges from about 90 minutes.

21. (New) The method according to claim 1, wherein the period of absorption of the solvent and simultaneous abrasion of cereal material is about 2 hours.

22. (New) The method according to claim 1, wherein the cereal material and the solvent are abraded at a temperature of about 45°C to about 65°C.

23. (New) The method according to claim 1, wherein the cereal material and the solvent are abraded for a period of at least about 2 hours at a temperature of about 45°C to about 65°C.

24. (New) The method according to claim 1, wherein at least 50% of the oil in the cereal material is contained within the germ that results from said abrading.

25. (New) The method according to claim 1, wherein at least 60% of the oil in the cereal material is contained within the germ that results from said abrading.

26. (New) The method according to claim 1, wherein at least 70% of the oil in the cereal material is contained within the germ that results from said abrading.